2-SLICE BELGIAN WAFFLE MAKER



MODEL WST3010ZE

OWNER'S MANUAL

Westinghouse

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect remove plug from wall outlet.
12. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.

3-PRONG PLUG

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact and electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature. This is the purpose of the grounding pin as part of the 3-prong plug. Since the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

SHORT CORD INSTRUCTIONS

Ashort power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. The use of an extension cord is not recommended.

ELECTRIC POWER

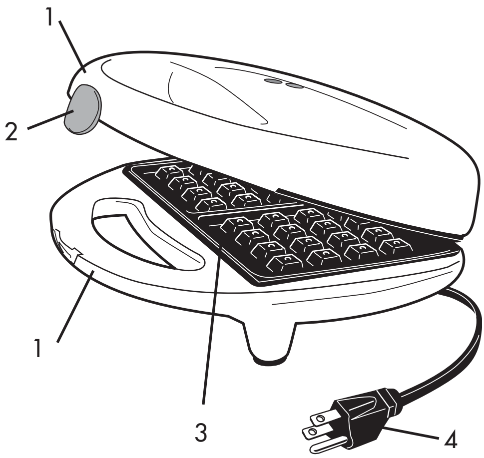
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

PLASTICIZER WARNING

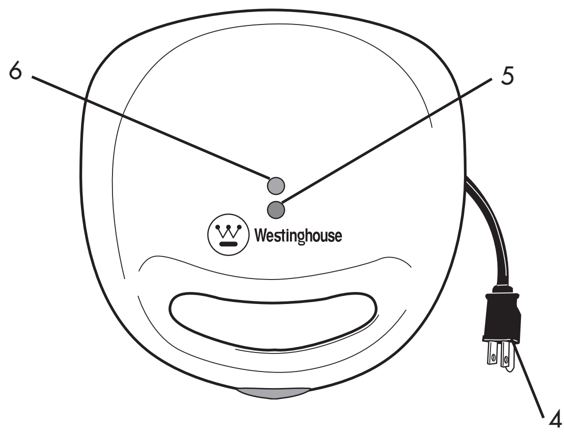
CAUTION: To prevent Plasticizers to migrate from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

GETTING TO KNOW YOUR WESTINGHOUSE WST3010ZE 2-SLICE BELGIAN WAFFLE MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



1. Handles
2 Locking Lid Latch
3. Non-Stick Cooking Plates; Top and Bottom
4. Electric Cord With 3-Prong Plug
5. Red On/Off Indicator Light
6. Green READY Light



OPERATE ONLY IN THE CLOSED POSITION

BEFORE USING FOR THE FIRST TIME

IMPORTANT: Before using for the first time, operate the appliance without batter in order to burn off residues on the Cooking Plates.

CAUTION: To avoid burns, caution should be taken when handling the Waffle Maker.

1. Carefully unpack Waffle Maker.
2. Wipe all surfaces with a slightly damp, soft cloth. Never immerse in water. 3.To burn off residues on the Cooking Plates, it will be necessary to operate the unit for a few minutes before initial use. Do not add batter or oil during this time.
4. Set the appliance on a dry, clean and flat countertop surface, where it can be easily plugged into an electrical outlet. Plug appliance into 120V AC electrical outlet.
5. You will notice smoke and a slight odor while residues burn off. 6.Allow the Waffle Maker to operate until smoke and odor dissipate; then unplug Waffle Maker and allow it to cool. **Be careful, the Cooking Plates will be hot!**

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

OPERATING INSTRUCTIONS

1. Be sure the Cooking Plates are clean and free from dust. If necessary, wipe with a damp cloth.
2. When using the Waffle Maker for the first time, brush the Cooking Plates with cooking oil.

NOTE: The Waffle Maker is coated with a non-stick surface. Do not use spray-on oils, grease or shortening, as they can cause build-up on the Cooking Plates. Use cooking oil instead.

3. Close the Lid.
4. Plug appliance into a suitable 120V AC electrical outlet; the Red Power ON Light will illuminate, indicating the unit has begun heating.
5. When the proper temperature has been reached, the Green READY Light will illuminate.
6. Open Waffle Maker and carefully pour batter evenly to cover the Cooking Plates. Be careful not to pour too much batter, as excess batter will seep out of Cooking Plates.
7. Carefully close the Waffle Maker. Do not force shut. Do not latch. Steam will be released between the Cooking Plates. Caution should be taken to prevent hands from coming into contact with the steam.
8. When the Green READY Light comes on, open Waffle Maker. Cooking time should take approximately 3-5 minutes. Exact cooking time will be a matter of your taste and will depend on type of batter and ingredients used. Avoid opening your Waffle Maker before cooking is completed, as this may cause the waffle to stick or bake poorly.
9. When the waffles are cooked, remove them by using a plastic or wooden spatula. Do not use metal tongs or knives, as these may damage the non stick coating.
10. Keep the Waffle Maker closed to preserve the heat until ready for the next batch of waffles.
11. If waffles are not to be consumed immediately, place the waffles on a paper napkin to absorb condensation. To keep hot, place on a rack in an ovenproof dish and warm in the oven at about 200°-250°F. Waffles will keep for about 20 minutes and then begin to dry out.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

INSIDE CLEANING

Wipe Cooking Plates with absorbent paper toweling or a soft cloth. Although the Cooking Plates are coated with a non-stick coating, some batter or ingredients may still adhere to the Waffle Maker. To remove, simply pour a little cooking oil onto the baked-on food. Allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove with absorbent paper toweling or a soft cloth. If the preceding measure fails to remove the food residue, we suggest wiping the Cooking Plates with a slightly dampened cloth and a small amount of non-abrasive detergent.

OUTSIDE CLEANING

Wipe with a soft, dry cloth.

TO STORE

Unplug unit and allow to cool.

Store in its box or in a clean, dry place.

Never store Waffle Maker while it is hot or still plugged in. Use the Cord Storage Wrap located on the bottom of the Waffle Maker.

Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

The Waffle Maker can be placed in a vertical position (handles pointed up) for neat and compact storage.

HELPFUL HINTS

- Sift all dry ingredients.
- Egg yolks should be separated from egg whites before mixing.
- Beating egg whites separately, and then folding into the batter, will create lighter and crispier waffles.
- Egg whites should be beaten until they form stiff peaks. Stir 1/4 of beaten egg whites into batter to lighten it, then gently fold the rest of the egg whites into the batter (there should be white streaks in the batter). Do not over-mix batter when adding egg whites.
- It is not necessary to beat egg yolks and milk separately; just add to the combined flour mixture, and use a whisk or hand mixer to blend.

- Do not open the Waffle Maker during the first minute of baking, or waffles will separate. Completely bake waffles before removing them from the unit.
- When waffles are done, the Lid should lift open easily. Lift the Lid gently. If Lid pulls, wait another minute and try lifting it open again.
- Waffles can be made ahead of time, then refrigerated or frozen. When ready to eat, just heat waffles in oven or toaster. This is ideal when serving waffles to several people at once.

FOR LOW-FAT, LOW-CHOLESTEROL WAFFLES

- All recipes work equally well with skim milk.
- Leave out egg yolks altogether. All leavening properties come from the beaten egg whites.
- Use liquid vegetable oils, like canola, corn or sunflower, instead of butter.

FOR HIGHER-FIBER WAFFLES

- Substitute 1/2-cup, or more, of whole wheat flour for white flour.
- Substitute 1/4-cup of wheat, or oat bran, for white flour.

FOR SUGARLESS WAFFLES

- Substitute 1 tablespoon of thawed all-natural white grape or apple juice, from concentrate, for each teaspoon of sugar. If adding more than 1 tablespoon of juice from concentrate, add a little less milk.

RECIPES

Basic Waffles

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon butter, melted
1 teaspoon sugar
1 cup milk
1 egg, separated

Sift dry ingredients together in a bowl.
Add egg yolk and milk to the dry ingredients and beat together thoroughly.
Pour a scant 1/2 cup of batter onto the heated waffle mold.
Makes about 6 waffles.

Traditional Waffles

1/2 cup butter, melted
3/4 cup sugar
2-1/4 cups flour
1 teaspoon baking powder
1 cup milk
3 eggs, separated
Pinch of salt
Twist of lemon

Sift dry ingredients together in a bowl.
Add egg yolks and milk to dry ingredients and beat together thoroughly.
In a separate bowl, beat egg whites until stiff. Stir 1/2 of the egg whites into the batter, and then fold in the remaining egg whites and stir until well blended.
Add butter and twist of lemon, and mix until smooth.
Pour scant 1/3 cup of batter on the heated waffle mold.
Makes about 12-18 waffles.

Belgian Waffles

2-2/3 cups all-purpose flour
2-1/4 tsp. active dry yeast
1-3/4 cups milk
1/4 cup butter
2 tablespoons sugar
1 teaspoon salt
1/4 cup water
3 eggs

Sift dry ingredients together in a bowl.
In a microwave or double boiler, heat milk, water and butter until very warm, 120°-130°F (butter does not need to melt).
Add milk mixture and eggs to dry ingredients. Using a hand mixer, mix together thoroughly.
Cover bowl with plastic wrap or foil and refrigerate several hours or overnight.
Pour 1 cup of batter onto the preheated, conditioned Waffle Plates.
Makes 16 individual waffles.

Whole Wheat Banana Nut Waffles

1/2 cup whole wheat flour
1/2 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon melted butter or vegetable oil
1/2 cup walnuts, minced
1/4 teaspoon salt
3/4 cup milk
1 banana
1 egg, separated

Sift dry ingredients together in a bowl.
Add egg yolk and milk to the dry ingredients and beat together thoroughly.
Mash banana and beat banana and nuts into batter.
Beat egg white until stiff, stir 1/4 into the batter to lighten it, and then gently fold in the remaining white.
Pour scant 1/3 cup of batter on the heated waffle mold.
Makes 6 waffles.
Serve with applesauce or yogurt.

Shortbread Waffles

1 cup butter
1 cup sugar
1-3/4 cup flour
4 eggs
Twist of lemon

Sift flour and sugar together in a bowl.
In a separate bowl, beat eggs until fluffy.
Add eggs to flour and sugar mix, and beat together thoroughly.
Add butter and twist of lemon, and mix until smooth.
Pour scant 1/3 cup of batter on the heated waffle mold.
Makes about 12-18 waffles.

Yeast Waffles

1 (1/4-oz.) package dry yeast
1/2 cup butter
1/4 cup sugar
1 cup milk
3-1/4 cups flour
6 eggs
Twist of lemon
Pinch of salt

Sift dry ingredients together in a bowl.
In a separate bowl, beat eggs until fluffy.
Mix milk and eggs, and then add to dry ingredients; beat together until well blended.
Add butter and twist of lemon, and mix until smooth.
Pour scant 1/3 cup of batter on the heated waffle mold.
Makes about 12-18 waffles.

Chocolate Waffles

1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
2 teaspoon sugar
1-1/2 squares semi-sweet chocolate (1-1/2 ounces)
2/3 cup milk
1 egg, separated
2 teaspoon melted butter
3/4 teaspoon vanilla

Sift dry ingredients together in a bowl.
Add milk, egg yolk and vanilla to dry ingredients and beat until well blended.
Melt butter and chocolate together in microwave or double boiler. Stir chocolate mixture into batter.
Beat egg white until stiff, stir 1/4 into the batter to lighten, and then gently fold in the remaining egg white.
Pour a scant 1/2 cup of batter onto the heated waffle mold.
Makes about 6 waffles. Serve sprinkled with powdered sugar or cinnamon or topped with vanilla ice cream and chocolate sauce.

Chocolate waffles make great ice cream sandwiches!
Freeze them first. Spread with any flavor ice cream, add nuts or raisins, and top with a second waffle.

Peanut Butter Waffles

1 cup all-purpose flour
2 teaspoon baking powder
1/2 teaspoon salt
2 teaspoon sugar
1/2 teaspoon melted butter or vegetable oil
1/4 cup peanut butter
1 cup milk
1 egg, separated
1/2 teaspoon vanilla

Sift dry ingredients together in a bowl.
Process peanut butter, egg yolk, milk, vanilla and butter together in a blender. Add milk mixture to dry ingredients and beat until well blended.
Pour a scant 1/2 cup of batter onto the heated waffle mold.
Makes about 6 waffles.

LIMITED ONE YEAR PRODUCT WARRANTY

Warranty: This product is warranted to be free from defects in materials and workmanship for a period of one (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA or Canada, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY WARRANTIES IMPLIED WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states and provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model when the product is returned to Zellers. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement within the warranty period.

Important Notice: If any parts are missing or defective, return this product to the place of purchase.

Any questions or comments can be directed to the Consumer Relations Department. Please write to or call:

Consumer Relations Dept.
P.O. Box 6916
Columbia, MO 65205-6916
1(800) 233-9054

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty, and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state/province.

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